

**April 2006** 

# NOTICE TO POTENTIAL SUPPLIERS OF FROZEN HEADED AND GUTTED PINK SALMON TO THE USDA

In the near future, the Agricultural Marketing Service (AMS) will issue an invitation to purchase U.S. produced frozen, headed and gutted pink salmon produced from the 2006 salmon harvest.

The headed and gutted pink salmon will be purchased from U.S. suppliers who meet the product requirements set forth in the Item Description and Checklist of Requirements (IDCR), dated April 2006, and have been certified by the National Marine Fishery Service, Inspection Program.

AMS is requesting that those suppliers who are interested in supplying frozen, headed and gutted salmon, complete the attached pre-delivery survey and fax it to 202-720-0949. The survey should be sent to the attention of the Contracting Officer, Livestock and Seed Program, Agricultural Marketing Service, U.S. Department of Agriculture, 2610-South Building, 1400 Independence Avenue, SW., Washington, D.C. 20250.

If further information is needed or questions arise related to contractual or specification requirements for this planned purchase, please contact Duane Williams, Chief, Commodity Procurement Branch, on (202) 720-2650.

/s/ William T. Sessions (4/21/06)

William T. Sessions Associate Deputy Administrator Livestock and Seed Program

Attachments

# **Pre-Delivery Survey Information** Due by May 12, 2006 (Please print all information except signature line)

Company's Name:		
Street Address (No P.O. #):		
Name of Responsible Company	y Official:	
	ou can be reached during normal busing demergency contact information:	ess hours
Fax Number:		
Storage Location of Frozen, He (City/County/State/Zip Code)	eaded & Gutted Salmon	
	ded and gutted salmon you are willing to quirements set forth in the IDCR dated	
Note: Transportation costs for destination are the responsible	— or the frozen, headed and gutted salm ility of the producer.	non to the final
and gutted pink salmon: (1) cer and processed in the United Sta is for informational purposes or	nformation, the Company or owner(s) of tifies that the salmon are landed on a Unites or on a U.S. flag vessel, (2) acknowing. Completion of this survey does not document of any kind by or between the any third parties.	S. flagged vessel yledges this survey t create a legally
Name of Owner or Responsible	e party (please print):	
Signature of Owner or Respons	sible party:	

# USDA, AMS, Livestock and Seed Program ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) for Pink Salmon, Headed And Gutted



Contracting Officer Technical Representative (COTR): Standardization Branch

Room 2607, Phone: (202) 720-4486

**Effective April 2006** 

# I. Item Description

This IDCR is for use by USDA, AMS, LSP to procure pink salmon that are headed and gutted, individually quick frozen (IQF), and glazed. The salmon will be used for further processing

### II. Checklist of Requirements

The delivered product will comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, processing, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace. All product will be produced under the National Marine Fisheries Service (NMFS) Type I inspection, which may include Integrated Quality Assurance (IQA) or HACCP Quality Management Program (HACCP-QMP).

#### A. Material Requirements

Delivered product will conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder and the following requirements:

#### 1. SALMON

Domestic Origin – Only current season wild pink salmon (*Oncorhynchus gorbuscha*) landed by American flagged vessels is allowed and must be completely processed within the U.S. and its territories.

#### 2. PROCESSING

The pink salmon shall have their heads (headed) and viscera removed. The salmon shall be cleanly headed behind the gills and pectoral fins. The headed salmon shall be individually quick frozen (IQF) and glazed.

## 3. GRADES - QUALITY FACTORS

U.S Grade A. The eviscerated salmon shall be 'ocean bright pink' or 'semi bright' as defined within the <u>Color Evaluation Guide for Pacific Salmon II</u>, published by the Alaskan Seafood Marketing Institute.

#### 4. PREPARATION FOR DELIVERY

The headed and gutted pink salmon shall be bulk packed in a sealed plastic liner fiberboard totes so that the totes are tamper proof and arrive at the destination intact. Each filled tote shall have an approximate net weight of 1,000 pounds. The shipping containers will be labeled to include all information required with The Fair Packaging and Labeling Act, Federal Food, Drug and Cosmetic Act, and other applicable labeling regulations and the following:

- a) USDA shield that is at least 2 inches high.
- b) Appropriate contract number.
- c) A traceability code that can provide traceability to the establishment, fish lot, date, and vessel.
- d) USDC inspection mark "US Grade A".

#### 5. DELIVERY UNIT

The delivery unit will be 40,000 pounds.

#### 6. SEALING

All products must be delivered to AMS destinations under seal.

#### B. ACCEPTANCE AND CERTIFICATE

The USDC Seafood Inspection Program agent shall certify acceptable product and set forth on either: 1) a Lot Inspection Certificate, 2) a Certificate of Inspection, or 3) a Memorandum Report of Inspection, as appropriate, the following:

- Appropriate Contract Number.
- Notice-To-Deliver Number.
- Name of Product.
- Production lot and date.
- Count of sealed plastic lined totes and total projected net weight of product in each lot.
- Total projected net weight per delivery unit.
- Identity of car or truck (Car numbers or letters, seals, truck license, etc.) as applicable.
- "Product conforms with IDCR Pink Salmon, Headed and Gutted; count and projected net weights certified".